

WINTER 2024
ISSUE 6

FREE

STEREO FLAVORS

PIZZA ISSUE



LETTER FROM THE EDITOR

I'll admit it: I approached this with a bit of pizza snobbery. Growing up in New Jersey I was convinced our pizza was the best—no debate. For ten years, I was on a relentless quest, chasing this great white whale of a perfect slice. But at some point, I had to surrender. I gave up the chase, admitted defeat, and accepted what was in front of me. I told myself it was all just Stockholm syndrome—that we'd collectively resigned to mediocrity. Even writing this, I feel like a bit of a pizza shit, but I have to be honest, not just with you but with myself.

Hundreds of slices and countless conversations later, I realized I had missed the point. I was so focused on what I disagreed with, what didn't fit my idea of "the best," that I never stopped to appreciate the beauty of variety. Everyone I spoke with had their own reasons for loving their pizza—their own stories, traditions, and tastes. It wasn't just in Philly; it was everywhere. It dawned on me that the diversity of pizza, much like people's opinions, is something worth savoring.

I no longer feel the need to defend my idea of the perfect slice. I've grown to see that your favorite pizza will always be the one you grew up with—the slice that shaped your taste, your memories, and your comfort. And that, above all, deserves to be celebrated.

So, as you flip through these pages, know that I'm not claiming to be an expert. I can't possibly include every place you've come to love, but what you're holding is an idea. Maybe even the start of something bigger. But for now, let's dig in.

Cheers,
Steve Martinho

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PIZZA

Here's your 'slice of slang'
- a bite-sized glossary for
the true pizza fanatic.



PIE

Word commonly used to describe an entire pizza; the term tends to be used more on the east coast.

MUTZ

Mozzarella

CHEESE DRAG

When the cheese slides off in one gooey sheet, slipping away from the crust.

PIZZA BONES

The bare, leftover crust edge that often goes uneaten.

UNDER THE HOOD

Show the char marks on the bottom of the pizza, indicating a well-cooked pie.

ISOSCELES

A perfectly cut slice with two equal sides, like a pizza lover's ideal triangle.

TIP SAG

When the tip of a slice droops, sometimes leading to an unplanned pizza fold.

CORNICIONE

Pronounced "cor-nee-CHO-nay," the word is Italian for cornice or moulding. In pizza terms, it means the rim or edge crust on a pizza.

COASTLINE

The area of exposed sauce between the end of the cheese & the beginning of the cornicione.

CRUMB

The soft, holey center of the crust that gives each bite its airy chew.

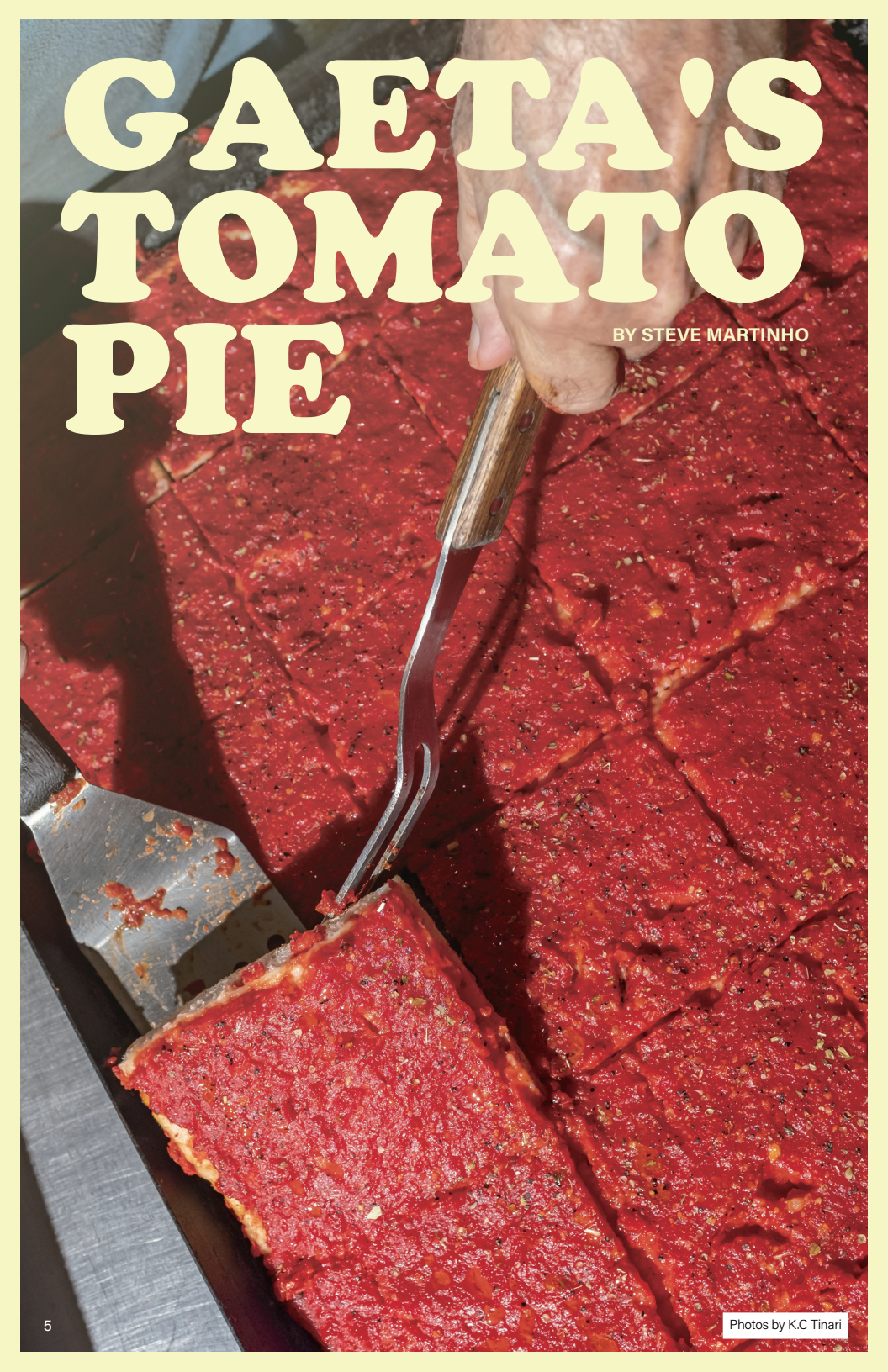
PEORIA



LEOPARD SPOTTING

charring
characterized by
small black dots
& spots.

GAETA'S TOMATO PIE



BY STEVE MARTINHO

There's something about the smell of fresh-baked bread. It pulls you back—back to childhood kitchens, Sunday mornings, and moments that seemed ordinary but now feel like magic.

For me, it's a smell that brings back memories of my Mom-Mom and Pop-Pop, who loved making peppers and eggs. No eggs in this version, but that same aroma hit me when I first stepped into Gaeta's and saw their pepper bread.

Gaeta's story started in 1932 when two sisters, Mary and Lena Scalea, began baking tomato pies using a family recipe. What came out of those ovens was more than just food; it was a ritual of repetition, hard work, and the highest quality ingredients.

Over the years, the baton passed from the Scaleas to the Gaetas and now to Bryan Kane and Pete McDermott, but the heart of the operation remains unchanged.



When I first visited, I was with Amanda Barr from @phillyfoodandbarrs. We were on a food tour of the Northeast, and Bryan Kane welcomed us in. He served up the classics: tomato pies, stromboli, fresh sandwiches on their own bread, and even some newer creations. I knew right away I had to come back.



A few months later, I found myself there again with K.C. Tinari. It feels like stepping into a different era. Historic photos lined the walls, pizza boxes stacked high, and the counter was piled with fresh bread. But it was behind the scenes where the real magic happened. Vintage equipment, well-seasoned pans, and ovens that could tell you stories if they could speak. Bryan showed us everything, with Frank Sr.—85 years old and still in the thick of it—cutting tomato pies his signature way and joking with customers.

That's the thing about Gaeta's: it's more than just a bakery. It's a place where it's roots are alive,

but not just in the sense of old photos on the wall. It's alive in the hands that knead the dough, in the rhythm of those same black pans sliding in and out of the ovens, and in the small, genius touches like Bryan's trick of poking holes in an olive oil tin to drizzle it evenly over the pies.



The tomato pie is the star here. Unlike the thicker, doughy versions you might find elsewhere in Philly, Gaeta's is thin, crispy,



and dressed with a rich, vibrant tomato sauce, a dusting of Pecorino Romano, and a drizzle of olive oil. It's familiar, yet distinct. One bite, and I'm right back at my grandparents' kitchen table. And it's not just the pie, it's the aforementioned pepper bread that does it for me. Just roasted peppers spread across the dough. It's so simple but it takes me back. Bryan mentioned they occasionally do breakfast pies, and I'm already looking forward to trying one.

There's a warmth to Gaeta's that is hard to put into words. It's in Frank Sr., who reminded me so much of my grandfather, with that same kind of old-school charm. It's in Bryan and Pete, who learned their craft under masters and are now masters themselves, keeping traditions alive while adding their own touches.

Places like Gaeta's are rare. They're not just serving food; they're preserving memories. They make you feel like family, whether it's your first visit or your fiftieth. And for me, that's everything. Walking into Gaeta's feels like a homecoming, to a place you never knew you were missing until you arrived. **sf**

MOONRISE MAGIC



WITH PIZZA GUTT

BY STEVE MARTINHO



I have tasted more slices than I can count, each one a different chapter in my pizza saga. Just when I thought I'd seen it all, along comes Dan Gutter with some wild, off-the-wall creation. Plenty of pizza purists would see a cheeseburger pizza and raise their pinkies in protest. I'm not one of them. Food's meant to be played with, to defy convention, like a mad scientist gleefully ignoring the rulebook. Many pizza makers get boxed in chasing perfection or projecting their idea of the perfect pie. That's cool, but there's something to be said for the outlier who says,

"I'm putting split pea soup and smoked herring on a pie. Why not?"

I love an outlier. Dan Gutter, owner of Circles + Squares, is one of them. He makes one of my favorite pies in Philly and is not afraid to think outside the box.

So when I pitched the idea of marrying a local cheese maker's product with his pizza, he was all in.

Philly does not have many cheese-makers beyond the mozzarella and hard cheese game. But when it comes to soft, washed-rind cheeses, no one does it better than Yoav Perry, the renegade cheese maker of Perrystead Dairy at 1639 N Hancock Street. Yoav deserves his own piece, but to keep it brief, Perrystead is crafting some of the most delicious, original cheeses around. One of them is "Moonrise"—a pocket-sized, washed-rind cheese made with traditional French calf rennet and Iberian cardoon thistle flowers. Imagine if Brie and Taleggio had a baby, grew up for 35 days, and developed a gorgeous orange hue.



The plan was to carve out the middle of a par-baked square, tuck the cheese inside, and cover it with toppings, so when it's served, you pull the middle out and dip—party-style.

Let me tell you, it turned out better than we expected. We'd never used this cheese before, so there was a bit of a gamble on how it'd melt, but it was perfect. We didn't have a lot of toppings on hand, so we went with pepperoni, honey, and a squeeze of lemon.

Earlier this year, Yoav launched a 24/7 cheese vending machine filled with his creations and other local products. I should mention, this caught the attention of the Wall Street Journal. Naturally, Dan and I had to check it out. You walk up, punch the buttons, swipe your card, and boom—a little door swings open, and there's your cheese. It doesn't get cooler than that.

From there, we headed back to Circles + Squares. Dan, the rebel he is, tossed out ideas left and right, but the one that stuck was pure defiance: a baked brie smuggled into one of his signature square pies.



In hindsight, prosciutto and preserves would've been a killer addition, but we saw the potential in what we had.



So yeah, it was the pinkies-down collab no one saw coming, but we pulled it off with a smirk and a slice. It's not every day you get to take a break and do something this fun. I'm grateful for moments like these. Just when I thought my pizza journey was getting a little stale, this crazy idea reminded me that a bit of wizardry can happen with the right people. 





FROM CARTS TO CRUST

How a Passion for Pizza Led to Philly's Newest Pizza Spot

BY STEVE MARTINHO



There have been a lot of pop-ups in the last few years. Some good, some great, some downright forgettable. But then there's Viraj. If you've been paying attention, you've seen him too—slinging pies, popping up at restaurants, and just working his ass off to make it all happen.

In August 2020, still in high school and hating his job at Target, Viraj did what any sane person would do—he saved up, bought a pizza oven, and started selling pizzas in the dead of winter. By November 2021, Char was officially a pop-up, and he was everywhere—breweries, coffee shops, you name it. He wasn't just making good food; he was promoting himself, staying active, and constantly hustling.

At 21, Viraj went from selling pizzas in his neighborhood to opening Char, a brick-and-mortar joint at 310 Master St in Philly. Not bad for someone who was pushing carts at Target a few years ago. Anyone can see he is dialed in, constantly tweaking, and continuously refining. Sometimes running a business isn't about having all the answers; it's about showing up, putting in the work, and figuring it out as you go. That's the underdog spirit, and it's why Char is more than just a pizza place.

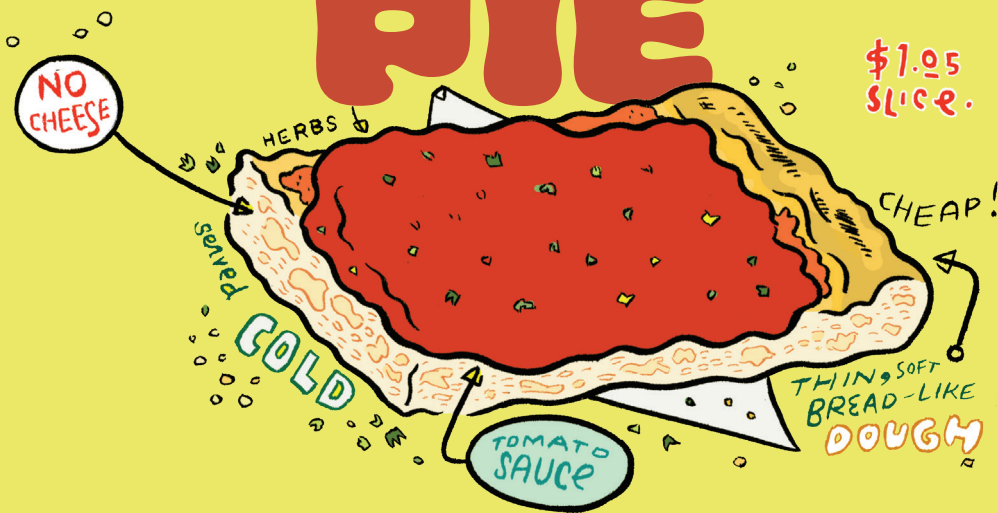
Sure, opening a restaurant without having worked in one is a gamble, but sometimes you have to roll the dice. Viraj is betting on himself, and frankly, I find that endearing. He's not carrying the baggage of how things "should" be done. He's trusting his gut and creating a space that's uniquely his. Godspeed, Viraj.



THE PHILADELPHIA

TOMATO PIE

BY MACKIE ERMOCIDA



Tomato Pie is undoubtedly one of the most enigmatic pieces of Philadelphia culture to outsiders. To them, it is “just cold bread and sauce,” but to those who know and appreciate it, it is so much more.

As a tried and true Philadelphia girl, tomato pie was a staple at every family party and football game... and there were never leftovers. However, my love affair with tomato pie didn't truly blossom until I was 18. While learning the ropes of the food industry at a local Italian restaurant, I got all the worst shifts – especially Sundays. The only bright spot of working the Sunday shift after a weekend of debauchery was the communal tomato pie from New York Bakery, a cash-only South Philly institution. It was always a

highlight. We would all inevitably stop what we were doing when we could smell that golden brown dough and deep red sauce enter the building. We would hover around its gorgeous, giant slices, catching each other up on the happenings of our weekend and our lives. I learned more about my beautifully dysfunctional restaurant family over tomato pies than anywhere else.

Later in life, tomato pie held an equally important role. One of the best tomato pies in Philly, Gaeta's, was just a 5-minute drive from my first “adult” job, even though I still don't consider myself particularly adulty.

I was working full-time, but my evenings were where the real fun began because I spent them in law school. To help me through the rough days, my boss would sneak me out to Gaeta's, where we'd sample a little of everything while I vented about my

doubts about school. He would listen, nod, and always end by telling me I could do it. Then he'd make sure we walked away with an extra pie for my class. Needless to say, I was a pretty popular student. The joy those tomato pies brought to that group of sleep-deprived people cannot be quantified.

The tomato pie talks in my life have always been sacred moments

—sanctuaries from the madness of life, and they will always have a special place in my heart. Its versatility also makes it perfect for any occasion. That is the magic of the tomato pie. There is beauty in its simplicity. It is an art form. There is no way to hide the ingredients—it's come-as-you-are dough and sauce, bare bones minimalism. No extravagance. No flamboyance. No pretense.

It is a Fall Sunday with friends and family watching an Eagles game. It is sneaking crust into marinara sauce at a cramped cousin's christening party while waiting for meatballs to finish cooking. It is what you remember eating when you found out your grandmother was diagnosed with cancer. It is the thing you bring when meeting your new boyfriend's family for the first time. It is a summer car snack on a day trip to the beach with friends as a teenager. So, to those who say tomato pie is "nothing more" than cold sauce and dough, maybe you're right, but to me, it is perfection.

The history of the tomato pie isn't crystal clear.

I was always told it started as leftover bread bakeries wanted to get rid of, so they threw some sauce on it, called it "church pie," and handed it out to hungry worshipers leaving church. There is also a story that suggests it was brought here from Palermo, Sicily.

"Sfincione palermitano" is a focaccia-style bread primarily topped with onions, anchovies, or the occasional tomato sauce.

No one I spoke to could confirm or deny the roots of the iconic pie. Is it an invention born of necessity to sell leftover dough? Is it a long-held ancestral dish brought over from Sicily? Inconclusive.

All we do know is that, for better or worse, it's now a Philadelphia staple. It has become my litmus test for identifying natives of our city. Frankly, nothing is more Philadelphia than two quality ingredients showing up to any party at whatever temperature they feel like, not giving a damn.

As a loud and proud tomato pie lover, I have been asked over and over again what separates a tomato pie from a pizza.

First and foremost, cheese—or rather, the lack thereof. Philadelphia institutions like Pica's and Santucci's do a cheese-on-bottom, sauce-on-top pizza, which is definitively NOT tomato pie. An upside-down pizza is NOT, under any circumstance, a tomato pie. A dusting of grated pecorino is allowed, but only a dusting.

Listen, this is a hot take, and I know it, because some say a tomato pie can be round, but I disagree. Regular pizza dough doesn't have the structure to hold a proper, hearty tomato sauce that a tomato pie requires. As something of a tomato pie aficionado, I can confirm there is nothing more disappointing than a floppy tomato pie. Presumably, this all sounds simple enough, but I can assure you I have seen it get messed up more times than I can count. 

Philadelphia

Tomato Pie



\$1.05
slice.

SOUTH PHILLY

NO
CHEESE

Served
HOT
OR COLD

PIZZERIA style
"GRAVY PIE"

Romano

PIZZA SAUCE

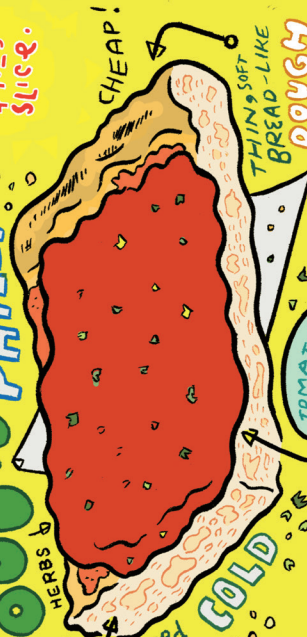
THICKCRUST SICILIAN
CRUST



NO
CHEESE

WALKER BROS

R.I.P.



CHEAP!

THIN, SOFT
BREAD-LIKE
DOUGH

NORRISTOWN
style.

ARTISAN

TOMATO

ROMANO
100% Local!!

MUSTARD
SAUCE

BRUSH
THIS!



Trenton
• SERVED HOT •
THICK, SOFT
BREAD-LIKE DOUGH
UNDER THE CHEESE
AROUND THE CRUST
FRESH HERBS
IMPORTED OLIVE OIL

Northeast
• NO CHEESE •
THIN DOUGH
LESS EDGE CRUST
LIGHT CHAR
TOMATO SAUCE
PICKLED PEPPER
BANANA PEPPER
TOMATO SLICES
CHEESE UNDER SAUCE

New York
THICK LAYER OF SWEET SAUCE
HIGHLY QUALITY PUSHTO
FRESH HERBS
UPSIDE-DOWN
SUPER THICK FOCACCIA-ESQUE
YOTOM & SONS
THIN, CRISP CRUST
CHEESE UNDER SAUCE
MAYFAIR
UPSIDE-DOWN. HOT
SERVED HOT

Broccoli
WHITE SERVED
WHITE
GOULD
+ BUCKS COUNTY
warminster
HK 2020

HOW TO MAKE PIZZA AT HOME

BY STEVE MARTINHO

Before we get rolling, let me lay it out for you: there are a million ways to make pizza at home, and every one of them has its merits. You've got gadgets that'll make your life easier, sure, but you don't need half of them.

The best pizza is the one you make with what you've got—no fancy ovens, no imported flour from Naples, just a little hustle and whatever's within reach.

Call it a square, grandma pie, or—my favorite—Sicilian. But for the love of all that's holy, don't you dare call it deep dish.



MAKE



Photos by K.C. Tinari

SOME GOLDEN RULES

QUALITY INGREDIENTS MATTER

When it comes to cooking anything, using quality ingredients will always yield the best results. Not everyone will have that advantage, but since we live in the Northeast, we're fortunate to have great purveyors of cheese and produce. Patience Dough improves with time. If it's not behaving, let it rest longer.

KNOW YOUR OVEN

Every oven is different. My oven is older and has a heating element on the bottom, so that's where it will be the hottest. If you have convection, I recommend you turn that off. We want a dry heat.

MAKE EXTRA DOUGH

Making more dough than needed allows for mistakes. In the worst case, you have extra dough to make bread, naan, or stromboli. Enjoy the Process.

CHILL OUT!

Letting your dough hang out in the fridge can develop even richer flavors and textures. Store it in an airtight container for 24-48 hours. Be sure to give it extra time to come to room temperature before rising.



INGREDIENTS

4 cups King Arthur's Bread Flour

1/2 Cup Extra Virgin Olive Oil

Instant Dry Yeast

Kosher Salt

1 Tbsp Oregano

Sugar

2-3 Cloves Fresh Garlic

2 1/2 Cups of Low Moisture Mozzarella.

The more firm, the better. I like mixing whole milk and part-skim mozzarella. Galbani puts out a great product, but there are tons to choose from. Just do not use fresh mozzarella at the start of your bake. It will burn.

4 oz Locatelli Pecorino Romano

I prefer it already grated for this recipe, but you can use the solid block as well.

28oz Can of Whole Plum

San Marzano Tomatoes.

Avoid "San Marzano style" tomatoes. Look for the D.O.P seal, Which means Denominazione d' Origine Protetta (roughly translated, "protected designation of origin.

Try not to settle for fake San Marzano tomatoes but It's not the world if you can't find them.

EQUIPMENT

Wire Cooling Rack

Pizza Cutter

Ladle

Large Mixing Bowl

Cheese Grater

Metal Spatula

18"x 13" Nonstick Rimmed Sheet Pan

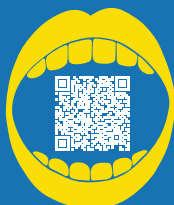
If you only have stainless steel or aluminum, that will work, but you have to use a LOT of olive oil, or it will stick to the bottom. If you want to get fancy, buy a 14"x14" Lloyd Pan. They're the Cadillac of pizza pans. Worth every penny.

Digital Kitchen Scale

While I did do the conversion for you I highly recommend getting a kitchen scale. They're very cheap. Just make sure it can measure grams, and you'll be good.

Mixer with dough hook

If you do not have a mixer, prepare for a workout.



**SCAN PLAYLIST FOR A MOST
EXCELLENT PIZZA MAKING TIME!**

PIZZA RECIPE

MAKES ENOUGH FOR ONE 18"X13" PIZZA

DOUGH

500 grams / 4 cups
bread flour

375 grams / 1.5 cups
70° water

12 g / 2 teaspoons
Kosher Salt

12g / Sugar

10 g / 2 teaspoons
extra virgin olive oil

5.21 g / 1.5 teaspoons
instant dry yeast

STEPS

1 Using a small bowl or cup, measure your yeast and mix in a small amount of room-temperature water. This is going to help the yeast get a head start. You'll also know if your yeast is still good if it starts bubbling.

2 Mix your dry ingredients in a large mixing bowl or the one that goes with your electric mixer.

3 Measure your water in a separate bowl, and mix your wet ingredients.

4 Combine your wet and dry ingredients with the yeast and give it a head start with your hand. You want to ensure all the ingredients are incorporated before you mix by hand or with an electric mixer.

5 Use the dough hook on your electric mixer and mix on the slowest setting for 5-10 min. It's ready when no shaggy dough or clumps are left. You're looking for a smooth consistency. If you're mixing by hand, hold the bowl down on a flat surface and mix the dough until there's no shag or clumps left. I like to mix for a few minutes, let it rest, and then fold the dough over on itself about four more times. This may take a little longer, but it offers more control.

Caution: (This is a wet dough. Things could get very sticky, so give your dough time to rest. The dough will be easier to handle once you see the gluten come together.)

6 Coat an 18x13" rimmed baking sheet with ½ cup of olive oil. If you're using an aluminum pan, use more.

7 Place dough inside baking sheet, brush it with oil and let it sit for 30 minutes.

8 Gently stretch the dough evenly towards the corners. If it doesn't want to move, give it more time to rest.

9 Repeat the process until the dough reaches all 4 corners of the pan.

10 Cover dough with plastic wrap and let it sit in a warm place (about 70°) until it doubles in size.



PREHEAT OVEN

Place rack on lower half of the oven and preheat to 550° or as high as your home oven can go for approximately 60-90 minutes.

TOPPINGS

Tomatoes

Hand-crust tomatoes. Season them with salt to your taste. Add fresh basil for some extra flavor. Set Aside

Cheese

Grate and mix your mozzarella cheese. Refrigerate until you're ready to top your pizza.

Garlic

Crush or thinly slice garlic and set aside.

ASSEMBLE & BAKE

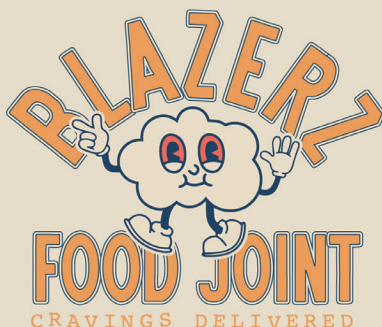
- 11 Add thin layer of sauce, dry oregano, and pecorino.
- 12 Cover with a good amount of mozzarella cheese. This is all preference, but it will spread.
- 13 With a ladle, dot more tomato sauce over the top of the pizza.
- 14 Add fresh garlic and drizzle a generous amount of olive oil over the top. This will also help prevent toppings and cheese from burning.
- 15 Place pizza on rack and bake until the crust is golden brown, about 20 minutes.
- 16 With a metal spatula, check to see if the pie can be easily released. If it doesn't want to release it may need to bake for another 2-3 minutes. If the pizza is getting too brown, you may need to let it cool before trying again. It's possible you didn't use enough oil.
- 17 Place pizza on cooling rack, top with pecorino romano to sop up some of the moisture.
- 18 Cut pizza and enjoy! 



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CRUST ME, IT'S A PARTY!

BY K.C. TINARI

Photos by K.C. Tinari

On a perfect fall night, dodging strollers and people out for Porchfest. Steve and I headed into Roxborough for the buzz on Scamps Pizza, where we visited Max Leshner, a coworker of mine at Liberty Kitchen. By day, Max bakes all day and helps keep our tomato pie rolling throughout service. But on the weekends?

Max and his quartet are quite possibly bringing one of the most fun pizza-periences of this summer.

Nestled in the alleyway between two businesses on Ridge Ave, you'll see the sneakiest little devil of a pizza pointing you to the right spot. If you missed it, there's a bright red sign with our same little friend hanging out on the sidewalk below. Turn the corner, and you're met with a long, tight alleyway adorned with string lights illuminating the pizza tunnel of love.

For a second, you might not be sure if you stumbled into a family backyard party. The giggles of children, beer cans crack, and orders are being called.

Scamps shares the backyard of the two businesses it connects to. With a wide patio surrounded by beautifully crafted wood fencing, a fire pit in the back corner where people wait their turn to eat, and a long communal table decorated with all kinds of fall paraphernalia Patrons line up with their friends, toddlers get high-fives, and fathers pass beers. Half of these people might not even know each other; still, everyone couldn't be more comfortable in this converted annual Christmas Tree depot.





To our left, we have a square that works like a perfect circle. Everyone has a role working clockwise. It starts as a pre-order reservation on TOCK. While the pies have reservations, they leave a few open for those who wander in. At the start of the circle is a red and white checkered tablecloth adorned with swag created by Max's wife, Hannah Volz, who is also responsible for creating the Scamps brand.



Pizza gets tossed up high and stretched to fit the peel. With his mise en place in front, he tops the pizza with speed and efficiency and turns to fire the pie to Jeff Eidell before working on to the next one. Jeff, working two large gas ovens, patiently watches while checking the pizzas by removing the custom plates made for them by a welder friend. And once they have their perfect little blisters and melty, caramelized yummys on top, the pizzas make their way out to Hannah, who is ready with all the herbs, olive oil, hot honey, and whatever garnishes. Art-like finishers and lovely drizzles are placed on the crust, and the pizza makes its way over to the box, where Jeff's partner, Hilary Cuthbert, is ready to cut, close, and hand off to the next guest. A process that looks so polished you'd swear they've been doing this far, far longer.



The pizza was simply fantastic, with this delightful bite of sourdough.

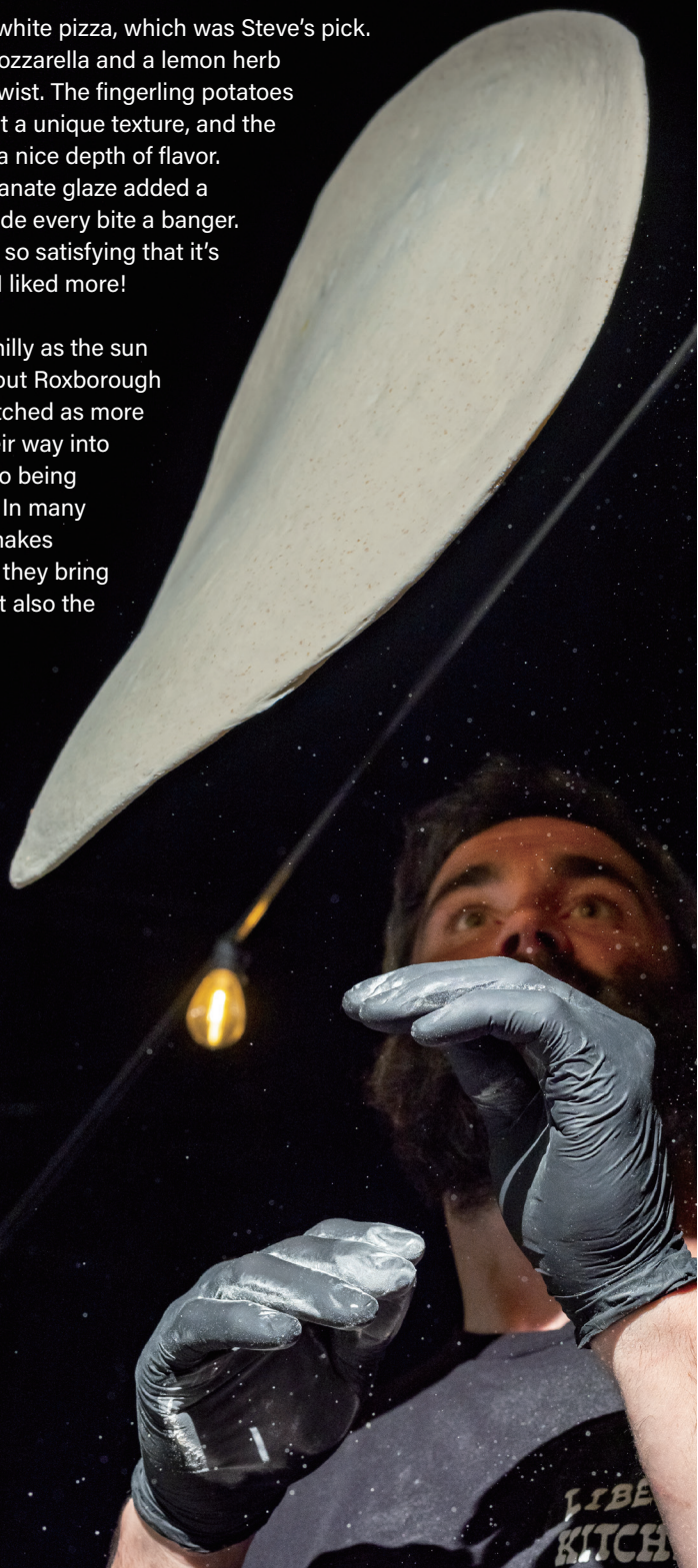
It had the perfect chewiness—just the right balance between being too stretchy and overly crispy. My absolute favorite has to be the Hot Honey Pep. It's got everything I love about pizza. A mix of savory and salty cheeses, a tangy sauce with a hint of sweetness, and those ideal cup & char pepperonis, onion, and long hots take it to the top.

Then we had the Autumn, white pizza, which was Steve's pick. It was topped with fresh mozzarella and a lemon herb ricotta that added a fresh twist. The fingerling potatoes and shaved brussels gave it a unique texture, and the smoked salami brought in a nice depth of flavor. To top it all off, the pomegranate glaze added a sweet, tangy finish that made every bite a banger. Honestly, both pizzas were so satisfying that it's hard to choose which one I liked more!

The night started to turn chilly as the sun disappeared behind the stout Roxborough rowhomes. Steve and I watched as more and more people made their way into the space. It was as close to being a restaurant as it could be. In many ways, it was better. What makes restaurants unique is what they bring to you, not just the food but also the experience you're left with.

The pizza is fantastic, the beers are cold, and the vibes are immaculate.

While we visited towards the end of their season, the crew has plenty ahead, so give them a follow @wearescamps on Instagram to see where these scamps are up to next. 



THIS IS YOU THROW A P



Photos by K.C. Tinari

HR SIGN TO PIZZA PARTY



Open your doors, fill the fridge with booze, pile the counter high with flour and dough, and let the night swallow you whole.

On the last day of September, I did just that. I rolled out more dough than I knew what to do with, texted every friend who wouldn't flinch at a chaotic kitchen, and for one night, turned my place into our own strange pizzeria. We drank like it was the last call of our lives. We threw pizzas in the oven like amateurs who couldn't care less if they came out scorched or underdone. Crusts were blistered, cheese oozed in defiance, and toppings hit the floor as much as the pie. We were free to mess up, to make terrible pizzas and incredible ones — no one there to tell us otherwise. Just us, music blasting, and every messy, beautiful mistake baked right in.

A while back, someone on Reddit accused Stereo Flavors of being a big circle jerk of me and my friends. And maybe that's true. Maybe this whole project is a magnet for my people, and maybe that's the point. I don't need to defend it — I'd rather celebrate it. I'm damn proud to pull up a chair for every friend who's part of this journey. Proud to build something out of shared laughs and late nights like this one.

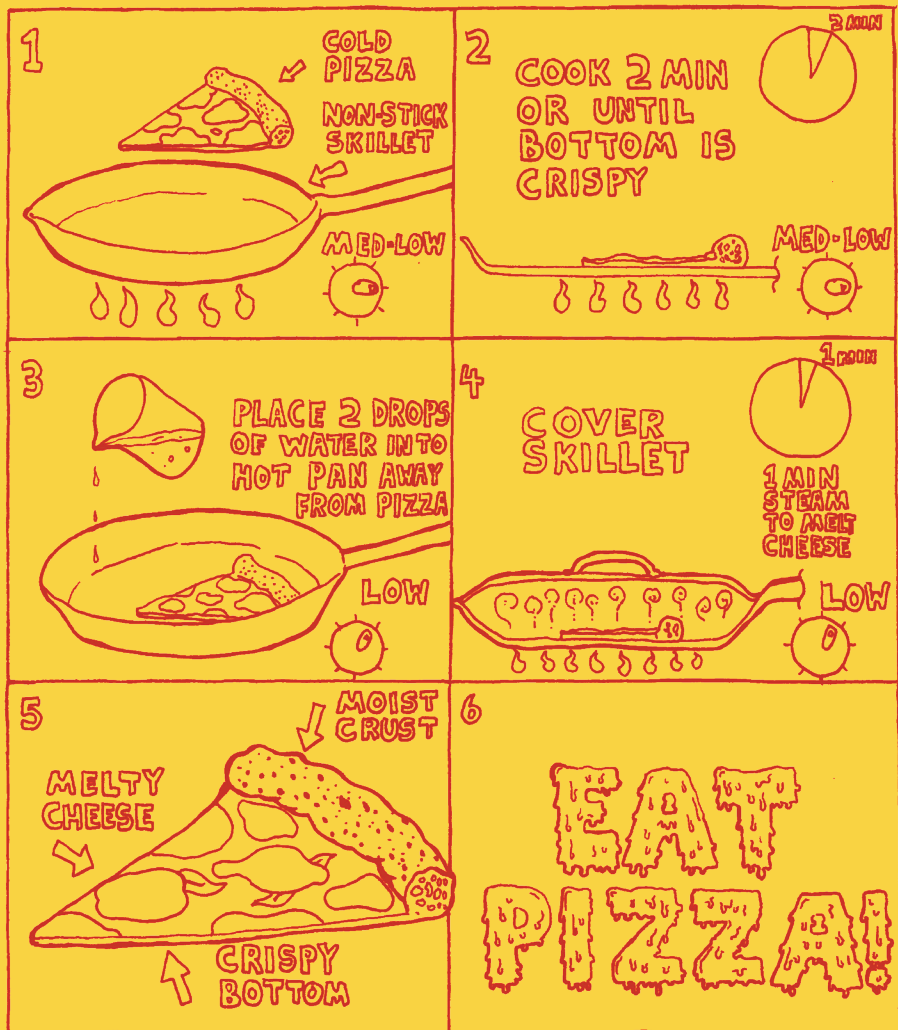
So, to every last one of you who showed up: I raise a glass. Here's to more nights of bad pizza and good company. You knuckleheads are the best mess I've ever made.





PIZZA REHEAT INSTRUCTIONS

BY ANTHONY FALCO



Anthony Falco generously contributed his artwork to the zine. Not only is he an international consultant, but he's also been a solid dude, always willing to share his pizza wisdom whenever I've reached out. If you haven't picked up his book *Pizza Czar*, do yourself a favor and grab a copy.

